

INFEED CONTROLS

Left Kettle Temperature 000	Now Cooking <i>Potatoes</i>	Right Kettle Temperature 000
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Potato Supply	Slice Time 000	Scale Weight 000	Batch Size 000	Satisfy Scale
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Chip Lift Speed 000	Singulator Speed 000	Tare Scale	Slice Conv Speed 000	Slice Conv Manual Speed 000
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Left Kettle Controls	Left Kettle Speeds	Product Menu	Home	Advanced Controls	Centrifuge Controls	Right Kettle Speeds	Right Kettle Controls
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INFEED CONTROLS

Left Kettle
Temperatures
000

This is the actual oil temp in the left kettle.

Now Cooking
Potatoes

This is a reminder that the raw material is potatoes.

Right Kettle
Temperature
000

This is the actual oil temp in the right kettle.

Potato
Supply

This button is used to turn the raw material supply ON and OFF.

Slice Time
000

This displays the number of seconds that the singulator, slicer and slice belt will run during slice in. When the value is pressed, a change screen will appear.

Scale weight
000

This is the actual weight of raw material in the scale.

Batch Size
000

This displays the target weight of a batch of raw material. It can be changed by pressing the value shown, then pressing the new value, and pressing ENTER.

Satisfy
Scale

This button is used to tell the PLC to accept the weight in the scale and start a batch. It is most often used at the end of a production run.

Tare
Scale

This button is used to “zero” the scale, so that built up fines are not counted in the total scale weight. This needs to be used after every clean down.

Singulator
Speed
000

This is the rate at which the singulator will deliver product to the slicer. It is expressed as a percentage of full speed, and can be changed.

Slice Conv
Manual Speed
000

This is the speed at which the slice belt will run when started from the Manual Controls screen. This is normally used during clean down. It is expressed as a percentage of full speed, and can be changed.

Slice Conv
Speed
000

This is the speed at which the slice belt will run while delivering slices to the kettle. It is expressed as a percentage of full speed, and can be changed.

Slice
Delay

This button is used to turn on/off a delay timer. The timer starts at the beginning of a slice-in cycle to either fryer, and delays slice in to the other fryer by the number of seconds entered at the bottom of the Advanced Controls screen.